



**Waseca County Public Health  
Environmental Health Services**  
www.co.waseca.mn.us



**Public Health**  
Prevent. Promote. Protect.

1000 W. Elm Ave  
Waseca, MN 56093

Phone: 507-835-0587

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NEW RICHLAND PUBLIC SCHOOL #2168  
SARA MEIHAK  
306 ASH AVE S  
NEW RICHLAND, MN 56072

**Ladies/Gentlemen:**

**SUBJECT: Full Food & Beverage inspection for NEW RICHLAND PUBLIC SCHOOL #2168 performed on 5/5/2023.**

A risk-based food and beverage inspection was recently performed at this establishment. The focus of the inspection was to observe, report, and educate food safety principles and practices as required in the Minnesota Food Code. High priority food safety measures include:

- 1) The Certified Food Manager should educate other employees on safe food handling practices;
- 2) Properly report and record any employee illnesses. Exclude any workers ill with vomiting or diarrhea from handling food;
- 3) Provide a Person in Charge at the establishment during all hours of operation to oversee proper procedures and practices;
- 4) Employees must use tongs, deli tissue, gloves, or some other approved means to prevent any direct bare hand contact with ready to eat foods;
- 5) Foods must be provided by approved sources;
- 6) Food contact surfaces and utensils must be cleaned and sanitized;
- 7) Avoid cross-contamination of ready-to-eat foods with raw meats, poultry and fish;
- 8) Proper cooling, reheating, thawing, and hot/cold holding practices;
- 9) Cooking foods to proper temperatures:  
Poultry 165°F, Ground beef/pork 155°F, Fish/shrimp/shell eggs 145°F, Beef steak/beef roast/lamb 145°F.

The enclosed inspection report prioritizes these hazards as well as other provisions as described in the Minnesota Food Code. Please review the items and communicate the findings with staff. Thank you for working with our agency in our common goal to improve food safety in your establishment.

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Greg Huber,  
Environmental Health Specialist  
greg.huber@co.waseca.mn.us



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## Food & Beverage Inspection Report

Page: 1

### Establishment Info

NEW RICHLAND PUBLIC SCHOOL #2168  
 306 ASH AVE S  
 NEW RICHLAND, MN 56072  
 WASECA COUNTY  
  
 Phone: 507-465-3206  
 SMEIHAK@NRHEG.K12.MN.US

### License Info

License: 72028  
 SARA MEIHAK  
 Risk: High  
 License: FPLB-1, CAT2-1, CONC-1,  
 ADSC-1  
 Expires on: 5/31/2024  
 CFPM:  
 CFPM #: ; Exp:

### Inspection Info


Report Number: F3406231040  
 Inspection Type: Full - Single  
 Date: 5/5/2023 Time: 10:30  
 Duration: 60 minutes  
 Announced Inspection: Yes  
Total Priority 1 Orders: 0  
Total Priority 2 Orders: 0  
Total Priority 3 Orders: 0  
Delivery: Emailed

No orders were issued for this inspection report.

**NOTE: All new food equipment must meet the applicable standards of the American National Standards Institute (ANSI). Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.**

**I acknowledge receipt of the Waseca County Public Health inspection report number F3406231040 from 5/5/2023**

\_\_\_\_\_  
 Establishment Representative

  
 \_\_\_\_\_  
 Greg Huber,  
 Environmental Health Specialist  
 greg.huber@co.waseca.mn.us



## Temperature Observations/Recordings

Page: 1

### Establishment Info

NEW RICHLAND PUBLIC SCHOOL #2168  
NEW RICHLAND  
County/Group: WASECA COUNTY

### Inspection Info

Report Number: F3406231040  
Inspection Type: Full  
Date: 5/5/2023  
Time: 10:30

**Food Temperature: Product/Item/Unit:** CHEESE; **Temperature Process:** Cold-Holding

**Location:** Walk-In Cooler at 38 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** FRUIT CUP; **Temperature Process:** Cold-Holding

**Location:** Cold-Holding Unit at 37 Degrees F.

Comment:

*Violation Issued?: No*

**Equipment Temperature: Product/Item/Unit:** SLOPPY JOES; **Temperature Process:** Frozen

**Location:** Walk-In Freezer at 1 Degrees F.

Comment:

*Violation Issued?: No*

**Equipment Temperature: Product/Item/Unit:** MILK; **Temperature Process:** Cold-Holding

**Location:** Milk Cooler at 38 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** COLE SLAW; **Temperature Process:** Cold-Holding

**Location:** Upright Cooler at 38 Degrees F.

Comment:

*Violation Issued?: No*

**Food Temperature: Product/Item/Unit:** SPINACH; **Temperature Process:** Cooling

**Location:** Upright Cooler at 38 Degrees F.

Comment:

*Violation Issued?: No*



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1000 W. Elm Ave  
Waseca, MN 56093



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## Sanitizer Observations/Recordings

Page: 1

### Establishment Info

NEW RICHLAND PUBLIC SCHOOL #2168  
NEW RICHLAND  
County/Group: WASECA COUNTY

### Inspection Info

Report Number: F3406231040  
Inspection Type: Full  
Date: 5/5/2023  
Time: 10:30

**Sanitizing Chemical:** Product: Quaternary Ammonia; **Sanitizing Process:** Manual Mix

**Location:** Sanitizer Bucket **Equal To** 200 PPM

Comment: 131 DEGREES

*Violation Issued?: No*

**Sanitizing Equipment:** Product: Hot Water; **Sanitizing Process:** High Temp Dishwasher

**Location:** Dishwashing Area **Equal To** 166 Degrees F.

Comment:

*Violation Issued?: No*

# Food Establishment Inspection Report

 Waseca County Public Health Environmental Health Services 1000 W. Elm Ave Waseca, MN 56093	No. of Risk Factor/Intervention/Violations	0	Date: 5/5/2023
	No. of Repeat Risk Factor/Intervention/Violations		Time: 10:30:00
	Score (optional)		Dur: 60 min
Establishment: NEW RICHLAND PUBLIC SCHOOL #2168	Address: 306 ASH AVE S	City/State: NEW RICHLAND, MN	Zip: 56072
License/Permit #: 72028	Permit Holder: SARA MEIHAK	Purpose of Inspection: Full	Est. Type: Risk Category: High

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Mark "X" in appropriate box for COS and/or R			
IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable				COS=corrected on-site during inspection    R=repeat violation			

Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>									
1	IN	Person in charge present, demonstrate knowledge and performs duties			18	N/O	Proper cooking time & temperatures		
2	IN	Certified Food Protection Manager			19	N/O	Proper reheating procedures for hot holding		
<b>Employee Health</b>									
3	IN	knowledge, responsibilities, and reporting			20	N/O	Proper cooling time and temperature		
4	IN	Proper use of restriction and exclusion			21	N/O	Proper hot holding temperatures		
5	IN	Response to vomiting, diarrheal events			22	IN	Proper cold holding temperatures		
<b>Good Hygienic Practices</b>									
6	IN	Proper eating, tasting, drinking, tobacco use			23	IN	Proper date marking & disposition		
7	IN	No discharge from eyes, nose, and mouth			24	IN	Time as public health control; procedures & record		
<b>Preventing Contamination by Hands</b>									
8	IN	Hands clean and properly washed			<b>Consumer Advisory</b>				
9	IN	No bare hand contact with RTE foods, alternatives			25	N/A	Consumer advisory provided for raw or undercooked foods		
10	IN	Adequate handwashing sinks supplied and access			<b>Highly Susceptible Populations</b>				
<b>Approved Source</b>									
11	IN	Food obtained from approved source			26	IN	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food Received at proper temperature			<b>Food/Color Additives and Toxic Substances</b>				
13	IN	Food in good condition, safe & unadulterated			27	N/A	Food additives; approved & properly used		
14	N/A	Records available: shellstock tags, parasite dest.			28	IN	Toxic substances properly identified; stored; used		
<b>Protection From Contamination</b>									
15	IN	Food separated and protected			<b>Conformance with Approved Procedures</b>				
16	IN	Food-contact surfaces; cleaned & sanitized			29	N/A	Compliance with variance, specialized processes & HACCP plan		
17	IN	Proper Disposition of returned, previously served, reconditioned, & unsafe food			<b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury				

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" or OUT in box if numbered item is **not** in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation

Safe Food and Water			COS	R	Proper Use of Utensils			COS	R
30	N/A	Pasteurized eggs used where required			43		In-use utensils; Properly stored		
31		Water & ice from approved source			44		Utensils, equipment & linens; properly stored, dried, handled		
32	N/A	Variance obtained for specialized processing methods			45		Single-use & single-service articles, properly stored and used		
<b>Food Temperature Control</b>									
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
34	N/O	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>				
35	N/O	Approved thawing methods used			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36		Thermometers provided & accurate			48		Warewashing facilities: installed, maintained, used; test strips		
<b>Food Identification</b>									
37		Food properly labeled; original container			49		Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
38		Insects, rodents, & animals not present; no unauthorized person			<b>Physical Facilities</b>				
39		Contamination prevented during food prep, storage, & display			50		Hot & cold water available; adequate pressure		
40		Personal cleanliness			51		Plumbing installed; proper backflow devices		
41		Wiping cloths: properly used & stored			52		Sewage & waste water properly disposed		
42		Washing fruits & vegetables			53		Toilet facilities; properly constructed, supplied & cleaned		
Person in Charge (signature)					54		Garbage & refuse properly disposed; facilities maintained		
Inspector (signature)					55		Physical facilities installed, maintained & clean		
Follow-up:      Follow-up Date:					56		Adequate ventilation & lighting; designated areas used		
Follow-up:      Follow-up Date:					57		Compliance with MCIAA		
Follow-up:      Follow-up Date:					58		Compliance with licensing and plan review		